STARTERS

PEPERONATA 6

roasted sweet peppers, capers, parsley

GIARDINIERA 6

pickled vegetables, oregano

OLIVE MARINATE 7

marinated olives, citrus zest, chili, herbs

OTTO 10

warm housemade otto bread with Ronnybrook butter. bone marrow butter, sea salt

BURRATA 19

Liuzzi burrata, grilled bread, extra virain olive oil, sea salt

GRANDE ANTIPASTO 27

Liuzzi burrata, peperonata, giardiniera, marinated olives, grilled bread

GRAN TAGLIERE 38

chef's selection of cured meats and cheeses served with grissini, mostarda and seasonal fruit

Snowdance Farms chicken +8 Creekstone Farms steak +10

DEL MERCATO 16

Lani's Farm lettuce, shaved fennel, Greenmarket asparagus, red wine vinaigrette

SCAROLA ALLA GRIGLIA 18

grilled escarole, endive, toasted pine nuts, Villa Manodori aceto balsamico, extra virgin olive oil, Parmigiano Reggiano® DOP

PINZIMONIO 17

raw Greenmarket vegetables, bagna cauda vinaigrette, breadcrumbs

RADICCHIO E LATTUGA 19

treviso radicchio, gem lettuce, herb vinaigrette, Pecorino Fiore Sardo DOP

MAIALE E CACIOCAVALLO 24

FingerLake Farms pork shoulder stuffed with caciocavallo cheese and Rovagnati mortadella, skewered & served from a torched wooden loa

PASTA FRESCA

HOUSEMADE FRESH PASTA

GNOCCHI AL POMODORO 19

potato gnocchi, Mutti tomato, basil, Zerto ricotta salata

CASARECCE ALLA NORMA 24

casarecce, roasted egaplant, onion, Mutti tomato, Fulvi® Pecorino Romano DOP

MAFALDINE CON SALSICCIA E CAVOLO NERO 26

mafaldine, sausage ragù, braised kale, Fulvi® Pecorino Romano DOP

CRESTE DI GALLO CON GUANCIALE 26

saffron pasta, semi sec tomato, San Carlo guanciale, Fulvi® Pecorino Romano DOP

FRIED BITES

ARANCINI 14

crispy Carnaroli rice balls, Mutti tomato, basil, housemade mozzarella

CROCCHETTE DI PISELLI 14

crispy potato, sweet pea, taleggio DOP, fresh mint

CALAMARI 19

crispy calamari, caper aioli, parsley, lemon

MAIN DISHES

CARCIOFI E PISTACCHIO 26

poached artichoke, crispy artichoke, pistachio gremolata

SCALOPPINE DI POLLO 27

Cascun Farms chicken breast, Lani's Farm lettuce. shaved fennel, radish, Greenmarket asparagus

SALMONE 29

Organic King Salmon, sugar snap peas, Greenmarket asparagus, fumet, fresh herbs

BRANZINO GRIGLIATO 36

arilled whole branzino, shaved fennel, charred lemon vinaiarette

BRACIOLA DI MAIALE ALLA GRIGLIA 38

fennel, rosemary, and black pepper rubbed FingerLake Farms pork loin, onion and fennel purée

TAGLIATA DI MANZO 39

grilled Creekstone Farms hanger steak, Parmigiano Reggiano® DOP potatoes, salsa verde

"FOR THE TABLE" 180

Designed to be shared, Per La Tavola features ingredients from local and Italian producers to bring the best of the season "for the table."

TAGLIERE

chef's selection of cured meats and cheeses

BISTECCA ALLA FIORENTINA

48oz Creekstone Farms porterhouse steak. chianti butter, extra virgin olive oil

INSALATA E CONTORNI

Insalata di Radicchio e Lattuga Patate • Asparagi Grigliati



PATATE 10 Parmigiano Reggiano®

ASPARAGI GRIGLIATI 12 salt-cured Greenmarket DOP potatoes asparagus, fresh mint, lemon CIPOLLOTTI 10

charred Greenmarket spring onion, Zerto ricotta salata

